

Harry Potter Howlers

Groceries:

12 eggroll wrappers
3 eggroll wrappers cut into fourths
1 egg plus 1 teaspoon water for egg wash
Oil for frying
Black icing
Red icing
Favorite Jam

Directions:

Place an eggroll wrapper down with the point side up. Add a tbsp of jam in the center.

On one of the cut fourths dab egg wash around the edges and place over the filling, pressing to seal. Add more egg wash around the edges of the large eggroll wrapper and pull all the points into the center to form an envelope shape.

Heat oil in a heavy skillet to 350 degrees.

Fry the envelopes a few minutes on each side until golden brown. Let drain on a wire rack.

When cool, use black icing to pipe the eyes and pipe the lips in red icing to serve.

Rontu Wrap

Groceries:

Any spicy sausage

Thinly cut pork chops

Coleslaw mix: 1/8 cup red wine vinegar, 1/2 tbsp sugar, 1 tbsp vegetable oil, 8 oz coleslaw mix, salt and pepper to taste

Peppercorn dressing: 1/2 cup of mayonnaise, 1/2 cup of milk, 1/4 cup of sour cream, 2 Tablespoons of crushed peppercorn, 1 teaspoon of garlic powder, 1/2 teaspoon of Worcestershire sauce, salt to taste

Pita bread

Directions:

Pan fry or grill the sausages

While grilling sausages, mix all ingredients for peppercorn dressing in a bowl, cover with plastic wrap and put in the refrigerator until ready to use.

Pound the pork chops down so they are at least a 1/4" – 1/8" thick.

Sprinkle the pork chops with salt and pepper and using the same pan, fry/grill the pork chops. Remember it's not going to take long since they are so thin.

While chops are cooking, make coleslaw. Mix red wine vinegar, sugar and oil in a bowl then add in the coleslaw mix. Gently toss together.

Warm up the pita bread – this can be done on the stove in a pan, in the microwave for 20 seconds or on the grill

Take a warm pita shell, spread it with the peppercorn dressing and add one pork chop and one sausage then top with the coleslaw.

“Crack in the Wall” Cinnamon Chocolate Pull Apart Bread

Groceries:

1 can Pillsbury Grands! Cinnamon Rolls
Nutella

Directions:

Preheat oven to 350°F. Spray a 9x5 loaf pan with cooking spray or line with parchment paper.

Unroll the tube of Cinnamon Rolls carefully. If they split, just press them back together. Separate the rolls. Slice each into three thin slices, lengthwise (like you'd cut a sandwich roll). This is a messy step!

Sandwich the slices together with chocolate spread, forming a loaf. Do not spread any chocolate on the outside of the two ends. Place the loaf in the pan. Bake for 24-28 minutes until golden brown. Place the frosting cup that comes with the rolls on the stove while the loaf is baking to melt it, then pour it over the warm bread. Serve warm.